THE Vegan

PITAYA fresh berries, coconut milk, banana, granola -22-
TUSCAN KALE dried fruits, sunflower seeds, pumpkin seeds, balsamic vinaigrette -20-
QUINOA chickpea, avocado, broccoli, radish, almonds, cucumber, charred tofu, caramelized onion dressing -24-
AVOCADO TARTINE country toast, sun-dried tomato, green beans, radish, add prosciutto or smoked salmon +8 -25-
HEALTHY BURGER wild mushrooms, oats, quinoa, sprouts -32-

THE Eggs

LOBSTER FRITTATA potatoes, caviar, fine herbs -40-
STEAK & EGGS* 6 oz ny strip loin, two eggs any style, sriracha hollandaise potatoes, arugula -38-
TRUFFLE FRITTATA* wild mushrooms, black truffle, porcini salt, parmesan -35-
FARMERS MARKET* egg white scramble, pepper coulis, arugula, mushrooms -30-
AMERICAN* two eggs cooked any style, choice of meat, breakfast potatoes, choice of toast, juice, choice of tea or coffee -35-
SHAKSHUKA* two poached eggs, spiced tomato sauce, feta cheese, pita bread -30-
FILLED YORKSHIRE PUDDING* two fried eggs, chicken sausage, sage, potatoes -32-
SMOKED SALMON BENEDICT* corn cake, cajun hollandaise -35-
CLASSIC BENEDICT* canadian bacon, hollandaise -31-

THE Bowls

CALIFORNIA FRUIT seasonal fruits, honey yogurt -22-
SHEEP’S RICOTTA grilled sourdough, charred heirloom tomatoes, torn basil, balsamic reduction -18-
CAESAR SALAD crisp lettuce, parmesan, herb croutons -20-
MIXED GREEN carrots, fennel, tomatoes, cucumber, balsamic dressing -20-

THE Breads

PANCAKES CLASSIC OR CHOCOLATE berry compote, syrup Full -24- Short Stack -13-
BRIOCH FRENCH TOAST banana caramel sauce -24-
SMOKED SALMON PLATE bagel chips, tomato, onion, capers -28-
THE BLVD CHEESEBURGER* fig, brie, chicory, heirloom tomato, fries -30-
PROSCIUTTO FLATBREAD truffle cream, baked egg, prosciutto, arugula, pepato cheese -26-
MARGHERITA FLATBREAD heirloom tomatoes, mozzarella, torn basil -26-

THE Desserts

seasonal offerings -14 each-